



Olivia's Cafe



Welcome to Olivia's Cafe!

How I came to be here in Conch Flats is a whole 'nother story. Besides, that was more than a few home-cooked meals ago and I've got other fish to fry if you know what I mean.

The long and the short of it is, I never intended to be any kind of big-time restaurant owner. I just happened to have this cozy cottage I called home and my kitchen window just happened to be on the leeward side where aromas could wander out along Turtle Haul. Seems like every time I turned on the stove, 'specially early in the morning, folks would drop by with a friendly smile and a healthy appetite. I didn't mind. I'd just pull another chair up to the table. Then one more chair, and one more chair...

Fore long I found myself setting a second kitchen table and practically inviting passers-by to "come on in and sit down." Whether it's for two or twenty, I have it on pretty good authority that I can cook with the best of 'em, and I know you won't find better company to keep this side of the Dry Tortugas.

Course, I admit I've sure had my share of helping hand from more than a few fine friends along the way. Miss Vickey, for instance, is my kind of people. She may not exactly fit into any proper pigeon-hole, but she's been a true friend to me. In fact, I owe the whole look of Olivia's to Miss V's artistic eye for coordinated color combinations.

Then there's Captain Wahoo. He often doesn't have a nickel to his name but his fish tales have kept me laughing through some lean times, and he's always made sure I get first choice of the bounty his boat brings home to the Flats.

There are lots of others who make Olivia's what it is — like Frenchie who's sometimes a pest but always a pal, and Hank, and...

Well, I could go on, but I've a kitchen to keep up with and a passel of people to feed. So let me let you get on with your life with this closing thought — you're always welcome at Olivia's Cafe, where the food's always good and the atmosphere's always 100% Conch Flats.

See Stuff for Starters

Conch Fritters

A Duvall Street favorite 'cause I take time to tenderize, chop and season the conch like I really mean it. And there's no place north of Mile Marker One to get these meaty treats with Key Lime Cajun Tartar Sauce and my own mixed-up Red Sauce.

Get five fritters for \$4.10
Or live it up, get seven for \$5.35

Buffalo Wings

I've never seen a flyin' cow and I never hope to see one. (I always wanted to say that!)

Get seven served up hot or mild style.
\$3.95

Guacamole with Tortilla Chips

It's a recipe I swiped from a fella from Ol' Mexico, but I do it just one bite better...with Key Lime juice and "just enough" bits of hoppin' jalapeño. \$3.95

Smoked Fish Dip

The reviews are in and the reviewers have gone overboard: "...deeply satisfying...a must sea...wave after wave of satisfying flavor..." Served with saltines to keep it all on an even keel. \$4.95

Spicy Cheese Fries

Simple. Start with my homemade french fries. Add a generous covering of cheese and a few jalapeños for excitement.

Straight up on a plate. \$2.50
With Chili for good measure. \$4.25

Sampler Platter

Wings, ribs, fritters or steamed shrimp. Choose any three appetizers and live life to the fullest. \$5.95

Board of Cheese

Here's your chance to be Chairman of the Board - a daily selection of imported and domestic cheeses in the company of fresh fruit and crispy crackers. \$6.25

* Vicky's Veggies

It began as a treat to please Miss Vicky's vegetable cravings, now it's a favorite of folks far and wide. Fresh garden veggies and whatever put together with my own island-hopping ranch dip. \$2.95

BBQ Ribs

Oooh, baby, the aroma alone is enough to fill the cafe daily! This half-rack of baby back ribs will tickle your fancy for sure. \$4.95

Seafood Nachos

Captain Wahoo's favorite South-of-the-Border snack. A mouth-watering blend of seafood folded into a cheese sauce, served over crisp tortilla chips and topped with green onions. \$6.95

Steamed Shrimp

They're steamed, but oh, are they easy to get along with. Have 'em hot or not, you're in good company either way. \$5.95

* Denotes menu items for the health conscious.
Margarine, egg and salt substitute available.

15% gratuity will be added to parties of ten or more.

Key Lime Cajun Tartar

9 oz. mayonnaise
1/2 oz. Kraft mustard
2 oz. relish
3/8 tsp. white vinegar
2 tsp. key lime juice
2 3/4 oz. onions, diced
1/4 oz. green onions, diced
1/4 oz. Jamaican Jerk spice
1/8 tsp. white pepper
1/4 oz. salt
1/8 tsp. cayenne pepper

In a mixing bowl, blend mayo and mustard. Slip in vinegar and lime juice. Stir in all remaining ingredients. Stir well. Chill.
Serves 1 1/2 cups.

Salads Etc.

Olivia's Garden

If my guests are any indication - and I know they are - this is a salad standard of excellence. Seasonal greens topped with spiced pecans, tomatoes, mushrooms and croutons and your choice of dressing. \$2.50

* Fish Fresh from the Net

I call this Captain Wahoo's salad du jour. I start with the Captain's catch of the day, marinate it, charbroiled or blackened, then turn it into a warm salad on a bed of the best lettuce I can net. \$8.25

* Love Apple Salad

Love, love, love...I mix up vine-ripe tomatoes with fresh mozzarella, sweet onions and avocado, marinate them with fresh basil and serve it all lovingly with Extra Virgin Olive Oil and Balsamic Vinegar. \$4.95

* Key West Caesar Salad

Sit down to this salad and eat while the sun burns. Crisp greens tossed with my own captivating creamy Caesar dressing and topped with shrimp, Parmesan and croutons. \$8.25

Turkey Club

Turkey and bacon. Turkey and bacon. Turkey and bacon. That's the meat of the matter, and it's served up with lettuce and tomato on whole wheat toast. \$5.95

* Chicken in the Green

Here's a warm salad sure to put your palate in the pink. Delightfully charbroiled chicken on a bed of seasonal lettuces with spicy orange marmalade. \$5.95

Tuna Pita Pocket

Simple. It's pita bread stuffed with fresh tuna salad, hand-picked sprouts, tomato, and awesome avocado slices. \$4.50

* The Tropical Collection

This season it's fresh fruit from the sunny tropics south of us. (And a little north of us) served with my own yummy yogurt dip. \$5.95

Conch Chowder

More than one well-seasoned wayfarer will swear this is where the Flats got its name.

Get a cup. \$1.95 Or the bowl. \$2.75

Soup for Today

It's different every day 'cause it's a matter of my mood.

Cup \$1.95 Bowl yourself over. \$2.75

* Vegetarian Sandwich

The veggie crowd has never had it so hearty! Crisp vegetables tossed with lite Italian dressing and served in wheat pita bread. \$5.25

Sea Sides

Black Turtle Beans & Rice

World famous throughout Conch Flats. \$1.50

Homemade French Fries

As tasty as the Seven-Mile Bridge is long. \$1.75

Fresh Fruit Kaleidoscope

The always colorful accompaniment. \$1.50

Baked Potato

I keep the oven hot for this very reason. \$1.75

Bunch O' Jalapeños

Pick yourself a pack o' perfect peppers. \$1.50

Chili By The Bowl

Nobody makes chili like I make chili. \$3.35

limes
tomatoes
mozzarella
swiss
French bread
rye bread
avocado
onion
romaine
sprouts
fresh conch
from
Captain Leah

Something More Substantial

Gulf Shrimp à la Olivia

Here's one of the dishes that turned my house into my cafe. I bread 'em (lightly) and fry 'em (just right) and serve 'em hot with Pommery Mustard sauce. With Cuban-style black turtle beans and rice and a fresh-from-the-garden veggie. \$12.50

Bird In The Hay

Yum! Mouth-watering garlic "Key" chicken presented stylishly on a bed of linguini tossed with whatever's freshest from the garden. \$9.95

Captain Wahoo's variation: you could call it "shrimp in the hay." \$12.95

* Captain Wahoo's Local Catch

Just ask me or one of the Cafe hands what the Captain caught today. We'll bread it and fry it, grill it to order with fresh herbs or blacken it in Cajun spices. With black turtle beans and rice and a fresh-from-the-garden veggie. \$12.50

Yankee Beef

Hey, I haven't always lived here in Paradise, you know! How about a 10-oz. ribeye charbroiled over an open flame to your specifications. Served with a baked potato and a fresh-from-the-garden veggie. \$15.50

* Vegetarian's Delight

You'll never meet a vegetable you don't like! In fact, let me just steam up some broccoli, cauliflower and carrots and add a stuffed tomato and serve 'em up with a steamy baked potato. \$7.25

Conch Flats Seafood Combo

Picture a plate heaping with today's local catch, a hearty helping of fresh Gulf shrimp and a 5 oz. ribeye grilled to perfection. (The Captain snuck in beef to surprise those not reading the menu with care.) With baked potato and vegetable. \$17.25

Half-A-Chicken Roasted

This bird lounges a long time in a garlic and rosemary marinade before being roasted to poultry perfection and served with oven roasted potatoes and sauteed vegetables. \$10.95

BBQ Ribs Cafe-Style

I admit it, I've got a real knack with a rack! I stake my reputation for the tenderest, mouth-wateringest ribs this side of the Colorado river on every single slab. With baked beans, veggie slaw and corn bread. \$11.95

Footnote by Frenchie: Every dinner includes Olivia's unbelievable homemade bread and a very worldly selection of specialty butters, too.

* Denotes menu items for the health conscious. Margarine, egg and salt substitute available.

Pommery Mustard Sauce

2 qts. heavy cream
3 oz. chicken base
2 oz. pommery mustard
2 oz. cornstarch
1 1/2 oz. water
2 oz. chablis

Warm chablis in medium saucepan and whisk in chicken base. Add heavy cream, bring to simmer. Whisk in mustard and return to simmer. Let reduce by half. Add cornstarch/water mixture. Cook 15-20 minutes. Serves 1 quart.

Featured Nights

Sunday

Fabulous fajitas with chicken or beef, cheese, olives, tomato, lettuce, sour cream, salsa, guacamole...and refried beans. (It's a mouthful just listing the ingredients!) \$11.95

Monday

Fried chicken like mom would make if mom was a traditional Southern Belle. It's a Confederate classic with mashed potatoes and gravy, and corn-on-the-cob. \$10.95

Tuesday

Pot roast perfected in my own Conch Flats kitchen, served in its own juice with celery, carrots, onions and potatoes. \$8.95

Wednesday

Meatloaf à la Olivia with mashed potatoes, mushroom gravy and a helping of delightful green beans. \$8.95

Thursday

Oriental stir fry shrimp, chicken or beef with vegetables and fancy fried noodles. Captain Wahoo's been there. He says it's just right. \$12.95 Shrimp \$14.95

Friday

Fish and chips with a decidedly English accent. Beer battered scrod with hearty steak fries and cole slaw. \$11.95

Saturday

It's prime-time! Mouth-watering prime rib au jus with a steamy baked potato and a hand-picked fresh vegetable. 8 oz. \$11.95 or 10 oz. \$13.95

Footnote by Frenchie: All features include a choice of soup or salad.

Sweet Times

Key Lime White Chocolate Mousse

My favorite. Miss Vickey's decadent masterpiece. \$3.25

Frozen Strawberry Margarita Pie

Watch it! Frenchie says this one has a kick. 3.25

Key West Koolies

It's my crazy Ice Cream concoction. \$1.95

Olivia's Key Lime Pie

This, dear friends, is the real Key Lime Pie. \$3.95

Chocolate Cake

Your favorite chef (blush) is a great baker, too. \$3.25

Strawberry Margarita Pie
12 oz. sweetened condensed milk
7 oz. frozen strawberries
2 oz. lime juice
1 oz. Grand Marnier
1 oz. tequila
7 oz. heavy cream
1 each graham cracker shell

In bowl mix strawberries, liquors, lime juice with milk.
In another bowl whip cream until stiff. Fold strawberry
mixture into whipped cream. Pour into shell. Freeze
overnight. Serve with whipped cream and fresh straw-
berries. Makes one pie.

Your Pick

Turtle Krawl

It's rum, rum, rum and more rum mixed carefully with pineapple juice, grenadine and a splash of key lime juice. A couple of these and you'll know why we call it Turtle Krawl. \$5.95

Key Lime Kooler

This creamy blend of Rum and Key Lime juice is a true Keys exclusive. \$5.95

Rum Runner

We captured the recipe for this famous creation at a long lost Islamorada "Tiki Bar" - white rum, creme de banana and blackberry brandy. \$5.95

Sultry Seahorse

A devilishly heavenly mix of almond, banana, pineapple and orange juices with a splash of cherry brandy. \$5.95

Dolphin Splash

You'll flip for this combination of spiced rum, triple sec, orange and cranberry juices with just a splash of soda. \$5.95

Havana Day Dreamer

It's a specialty drink and a top dessert attraction - Bailey's Irish Cream and vanilla Key West Koolies topped with chocolate sprinkles. \$5.95

Take home a great glass stir stick souvenir when you order any of Olivia's specialty drinks.

Brews and Vino

Pitchers of Robert Mondavi's Woodbridge selection

Sauvignon Blanc, Cabernet Sauvignon and White Zinfandel
Glass \$3.25 Small Pitcher \$5.95
Wahoo's Pitcher \$11.50

Oyster Whites, for lighter seafood

Chappellet, Chenin Blanc \$21.25
Robert Mondavi, Fume Blanc \$26.50
Hoque Cellars, Johannisberg Riesling \$18.00
Silverado, Sauvignon Blanc \$17.00
Fetzer, "Sundial" Chardonnay \$21.50

Hearty Whites, for grilled poultry and flavorful seafood

Silverado, Chardonnay \$32.25
Sonoma Coter "Russian River" Chardonnay \$31.25
Shafer, Chardonnay \$28.50

Fruity Reds, for garlic "Key" chicken and Seafood Combo

Ridge, Zinfandel \$28.00
Sutter Home, Zinfandel \$17.25
Louis Martini, Pinot Noir \$19.25

Meaty Reds, for grilled steaks, BBQ Ribs and cheeseburgers

Chappellet, Cabernet Sauvignon \$34.25
Heitz Cellar, Cabernet Sauvignon \$31.00
Palmer, Merlot \$27.75

Captain Wahoo Bubbly

Codorniu Blanc de Blanc \$17.95
Domaine Chandon, Brut \$36.75
Perrier Jouet \$150.00

Heineken \$3.50 Red Stripe \$3.50

Michelob \$3.25 Bud Light \$3.25

Bud Draft \$1.95

Miller Lite Draft \$1.95

Sharpe's Non-Alcoholic \$3.25

Drinks

Orange Juice \$1.50

Coke®, Diet Coke®, Cherry Coke®, Sprite®, root beer, club soda, orange soda \$1.50

Vittel, Perrier \$2.50

Iced tea \$1.50

Coffee, decaffeinated coffee, hot chocolate, hot tea \$1.50

Free refills on sodas, coffee, and tea.

Buns and More

Vickey Melt

The best burger on a bun under the sun. Cooked your way, topped with Swiss cheese and sauteed onion, and piled quite properly (the way Vickey likes it) on grilled rye bread, with homemade fries. \$6.75

Cuban Sandwich

Just like they make 'em in Ybor City - salami, ham, turkey, Swiss cheese, lettuce, tomato, pickle and onion. Served hot or cold with tortilla chips and salsa. \$5.25

* **Chicken Breast Sandwich**

For those wishing to stay abreast of what's best on a bun, there's no bones about it. Charbroiled chicken breast

on a magnificent multi-grain bun, surrounded by a kaleidoscope of fresh fruit. \$6.25

* **Local Catch Sandwich**

We don't decide 'til the Captain comes ashore. Then we take the pick of the catch and grill it, blacken it or fry it (your choice) and serve it with a heap of veggie slaw. \$6.95

Sloppy Joe

It may be the original All-American favorite, but it made its name right here in Conch Flats. It's a heap of good eatin' and it comes complete with my famous fries and veggie slaw. \$4.25

Burgers

The Cheese Burger

Rare, medium, well done...it's a classic any way you order it.

In all its cheese burger glory. \$5.25.
Yes, you can have it without cheese. \$4.95

The Atlantic Burger

A favorite among old salts and plenty of landlovers, too. It comes to you cooked-to-order spicy Cajun style with Cheddar cheese. \$6.75

The Pacific Burger

From the only place half as laid back as the Flats, it's California style with melted Cheddar cheese and guacamole. \$7.25

The Mediterranean Burger

Inspired by island hopping on the other side of the globe, this is a festival of sauteed onion and mushrooms topped with melted Swiss cheese. \$6.95

The Indian Burger

Named for an very nice ocean in a whole 'nother time zone, it's topped with Cheddar cheese and hot, crisp bacon. \$6.75

The Arctic Burger

We called it the Arctic Burger 'cause the first thing you notice is the chili. It also has jalapeño cheddar cheese and sour cream on top. \$6.50

The Caribbean Burger

We followed the lead of our nearest island cousins and put this one on a whole wheat roll with avocado, Mozzarella and alfalfa sprouts. \$7.25

* **The Baltic Burger**

If there's a vegetarian inside you, this will bring it out in style. A 100% vegetable burger served with fresh fruit. \$5.95

MENU REGISTRATION FORM

PLEASE FILL IN YOUR NAME AND ADDRESS ON THE "VERIFICATION CARD" TO YOUR RIGHT. THIS CARD WILL BE RETURNED TO YOU TO VERIFY RECEIPT OF YOUR ENTRY.

PLEASE PRINT NEATLY OR TYPE:

PLEASE CHECK THE FOLLOWING:

Olivia's Cafe, Disney Vacation Club
Name of Foodservice Operation

Michael Putz
Name of Operation Owner/Manager (Print)

Signature of Owner/Manager

Contact Name If Other Than the Owner/Manager

Walt Disney World, Disney Vacation Club
Business Address P.O. Box 10,360
Lake Buena Vista, Florida 32830

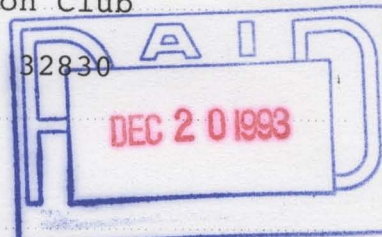
City, State, ZIP

(407) 827-1400
Business Telephone Number

238560

Membership Number

15.00



OWNER/MANAGER SIGNATURE REQUIRED:

Permission is hereby granted to reproduce this menu in whole or in part for use in a menu book published by agreement with the National Restaurant Association, and for any related promotion of said publication.

Signature

Title (Print)

1. This menu is being submitted in which of the following categories? Check one box only for each entry form.

RESTAURANT: under \$8

☒ RESTAURANT: \$8-\$15

RESTAURANT: over \$15

SPECIALTY

INSTITUTIONAL FOODSERVICE

BANQUET/CATERING

MOST IMAGINATIVE

BEST DESIGN

GREATEST MERCHANDISING POWER

2. Are you a National Restaurant Association member? (check box)

☐ YES ☒ NO

If yes, how many years?

3. BEFORE YOU MAIL THIS ENTRY FORM

Be certain you have included everything.

Improperly submitted menus delay processing

and could result in disqualification of your

entry. Check that you have included:

☐ Menu/menus to be entered

☐ One completed entry form (including verification card) and one menu for each category entered

☐ The owner/manager's signature on each entry form

☐ A check for \$10 (member) or \$15 (non-member) for each menu

NA

AC

CAFE & CAFE SLON

